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safety skill and cooking vocabulary

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| **Across**  **3.** adding air to food  **7.** to beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy.  **9.** - to add flavor to a food by soaking it in a cold, seasoned liquid. The liquid is usually discarded.  **12.** a way of mixing ingredients together  **13.** to coat a food, such as chicken or fish, with flour.  **15.** to loosen the flavorful food particles in a pan after food has been browned. The food is removed from the pan and excess fat poured off  **16.** 1. combining two or more ingredients thoroughly so they blend  **17.** crushing of food into smoother form  **22.** 1. to put small pieces of food, such as butter, on the surface of another food.  **24.** coat a food with three different layers  **26.** often applies to food that is cooking  **27.**  to grind or mash cooked fruits or vegetables until they are smooth. Tools for this task include a blender, a food processor, a food mill, and a sieve.  **28.** - to soak dry ingredients, such as tea or herbs, in hot liquid to extract flavor or soften the texture  **31.** to cut off a very thin layer of peel with a paring knife.  **33.** to remove the tough outer coating of a food, such as eggs or nuts.  **36.** dividing food into four equal pieces  **37.** to break or tear off small layers of food, often cooked fish, with a fork.  **38.**  both of these terms refer to cutting food into small, square pieces.  **41.** 1. to put small pieces of food, such as butter, on the surface of another food.  **42.**  to cut food into smaller pieces with kitchen shears.  **43.** to put small pieces of food, such as butter, on the surface of another food.  **46.**  chopping means to cut food into small, irregular pieces. To mince is to chop finely.  **48.** 1. to heart sugar until it liquefies and darkens the color. Other foods may be caramelized to release their sugar coat.  **49.** to heat liquid to just below the boiling point. Also, to blanch food. | **Down**  **1.** to separate water from solid food, such as vegetables, or cooked pasta, by putting the food in a colander or strainer  **2.** to use a grinder to break up a food into coarse, medium, or fine particles  **4.** to cut a food, such as almonds, into very thin strips.  **5.** subtracting the weight of the container to find the wright of food alone  **6.** to add such flavorings as herbs mad spices to a food.  **8.** to remove a stone or seen from fruit using a sharp knife  **10.** to separate solid particles from a liquid, such as broth, by pouring the mixture through a strainer or sieve.  **11.** to use a pastry brush to coat a food with liquid, such as melted butter or a sauce.  **14.** to cut food, such as cheese or carrots, into smaller pieces or shreds  **18.** used to gently mix a light, fluffy mixture into a heavier one.  **19.** to make a liquid clear by removing solid particles. A broth is clarified by removing the fat and straining. Clarified butter has been melted and the butterfat poured off from the milk solids  **20.**  dividing food into smaller parts using sharp-bladed tool  **21.** to leave an opening in a container so steam can escape during cooking  **23.** large, thin pieces with a slicing knife  **25.**  to cut food, such as cheese or carrots, into smaller pieces or shreds.  **29.** to cut off a very thin layer of peel with a paring knife.  **30.** to boil a mixture in order to evaporate the liquid and intensify the flavor.  **32.** to remove the center of a fruit, such as an apple or pineapple.  **34.**  to cook a food in a sugar syrup. Some root vegetables, fruits, and fruit peels are prepared in this way.  **35.**  cover with a thin layer of another food  **39.** to pour liquid over a food as it cooks, using a baster or spoon.  **40.** to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.  **44.** 1. to beat ingredients, such as shortening and sugar, combining until soft and creamy.  **45.** to dip a food briefly in boiling water and then in cold water to stop the cooking process.  **47.**  to shape a food by hand or by placing it in a decorative way. |

   mashing        quarter        stirring        tossing        slice        beating        bread        cut and mince        cube and dice        pare        score        crush       flake        grate and shred        baste        brush       Dot        dredge        dust        candy        caramelize        clarify       fold        purèè       vent       pit        shell        reduce        scald        seasoning        starin       mold       marinate        deglaze       core        steep        cream        blanch        drain       snip       silver        grind        grate and shred        whipping        flour        taring       mixing        cutting        coating